

BAR SNACKS & SIDES

Olives £6.95 (ve,df,*gf) – Padron peppers (ve,df,*gf) £7.95 – Garden salad (ve,df,*gf) £5.95
Sourdough £4.50 (ve,df) add oil & balsamic £3.50 - Garlic bread £7.50 (v or ve) add cheese £2.00
Chips (*gf,ve,df) £4.50 – Cheesy chips (*gf, v) £5.95

STARTERS/LITTLE DISHES (OR ENJOY AS A MAIN WITH A SIDE)

Confit duck bon bons, with plum sauce £10.95
Lamb kofta sausage roll with harissa mayo and minted yoghurt £8.95
Squid lasagne croquettes with salsa verde £10.95
Queen scallop laksa with crispy chicken skin (*gf) £13.95
Makhani cod with tamarind ketchup (*gf) £11.95
Vegetable & lentil pakora with raita & mango chutney (ve,df,*gf) £7.50

SHARING BOARD

Tear & share pizza. Choose from, three delicious flavours topped with melted cheese

Mediterranean- garlic, olives, red onion, peppers, tomato & herbs (v) £22.00
Seafood- Sri Lankan curry sauce, mussels, prawns, clams, squid & coriander £35.00
The Carnivores feast- Parma ham, salami chorizo, peppers & mushroom £35.00

WINTER HOURS

Wed- Sat 12-late
Sun 12-5pm

Food
Wed-Sat: Lunch 12-2.30pm/5.30-8.00
Sun: Roast 2-3pm

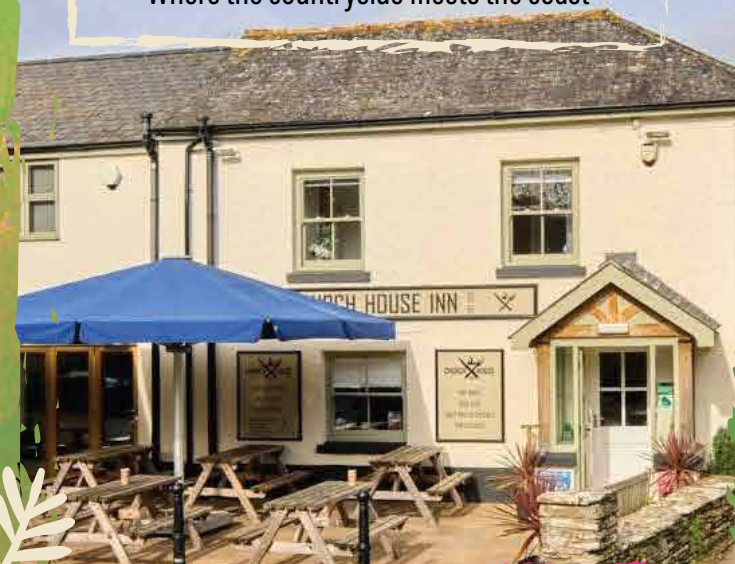
Info:
churchhouse-stokenham.co.uk

Bookings:

01548 721994/ Info@churchhouse-stokenham.co.uk

CHURCH HOUSE STOKENHAM

Where the countryside meets the coast



SAMPLE MENU

UNDER NEW OWNERSHIP

MAINS

Fresh, local, fish of the day in beer batter, with chips, lemon, peas & tartar sauce (df) £19.50

Pad Thai noodles with King prawns, finished with beansprouts, coriander & roasted peanuts (df) £18.95 (Vegan (ve) or veggie (v) Pad Thai available) £17.95

Beef Bourguignon, cheesy mash, topped pie, with seasonal vegetables (*gf) £18.95

Our signature, Sri Lankan Monkfish & King prawn curry with rice & coriander (df, *gf) £25.00

Or as a vegetable curry (*gf,ve,df) £16.95

Creole seafood stew, served with crusty sourdough bread £27.95\

Chicken with tarragon, mushroom gratin, tartiflette dauphinoise & green beans (*gf) £24.50

Fillets of lemon sole with lobster & crayfish tail bisque on balsamic crushed new potatoes & spinach, finished with asparagus & langoustine (*gf) £24.95

Pork loin cassoulet £17.50 (Vegetable cassoulet (ve,df) £16.95)

Slow-cooked, BBQ smoked, pulled beef brisket burger. Emmental cheese, red onion & tomato, chilli jam, in a brioche bun with chips & slaw £17.95

Sirloin steak with garlic butter mushroom, tomato, onion rings, chips & salad (*gf) £30 (Add peppercorn sauce £3.95)

SWEET TREATS

Chocolate & salted caramel brownie with clotted cream £8.95

Sticky toffee pudding with toffee sauce & vanilla ice cream (ve, df) £8.95

Apricot liqueur & stem ginger steamed pudding, with custard £8.95

Black Forest parfait (*gf) £9.50

Trio of ice cream or sorbet (*gf) £8.50/ duo £7.00/1 scoop £3.50

Cheese board £11.95

KIDS

Fish of the day, chips & peas (df) £10.00

Beef brisket & cheese slider, burger, with chips & slaw £10.00

Margherita pizza with a salad garnish (v) £8.95

Tomato & basil pasta (ve, df, *gf on request) £7.95 (Add cheese £2.00)

Please let us know if you have an allergy or dietary requirement

We can advise you of all the ingredients in our dishes & help accordingly.

Please note, although we use gluten free ingredients & have starred as a guide, we are not a gluten free kitchen, so, we can't guarantee there are no trace elements in our dishes.

We showcase sustainably sourced produce, celebrating & supporting our local food heroes, using the finest ingredients to create freshly prepared dishes made from scratch